GIBSON
BAROSSA

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2023 DISCOVERY ROAD BY GIBSON NERO D'AVOLA

STORY

A love-hate relationship almost exists for our Nero d'Avola here at Gibson. We discovered a few rows planted in amongst one of our grower's Shiraz blocks, just on the border of the Eastern Barossa floor. Our pain with the variety comes through its tendency to have poor fruit set - cold Spring winds commonly hitting our grower's block. Some years the bunches are barely worth picking, with scattered berries of very small berry weight.

We can't help fall back in love with it though. As our 2023 expression shows, it can make for a wine with flavours of red currants, black cherry and pomegranate with a mineral-like acidity that provides great length, finishing with fine savoury tannins.

VINTAGE NOTES

The 2023 growing season featured above average winter rains followed by a perfectly mild, fine, dry harvest period. Temperatures were milder than average with few hot days. Ripening was slow, enabling good retention of fine varietal flavours.

TASTING NOTES

Colour: Bright red cherry with a ruby hue.

Aroma: Lifted red fruits, cranberry & cherry with hints of Italian herbs.

Palate: Red cherry, raspberry, cherry cola & crushed river stones.

Food Pairing: Pair with arancini with caper pesto.

TECHNICAL

Varietal composition: Nero D'Avola

Region/s: Barossa Valley

Maturation type: 10 months in a matured French and Hungarian oak puncheons.

Alc/Vol: 13.4%

TA: 5.9 g/L

pH: 3.48